

per se

SALON MENU

November 13, 2015

BUTTERNUT SQUASH "BAVAROIS"
Oat "Tuile," Granny Smith Apples, Black Winter Truffle
and Pearson Farm's Pecan Vinaigrette
32.

"WALDORF SALAD"
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"
32.

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Brussels Sprouts, Crispy Sage
and Black Truffle Emulsion
34.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Hadley Orchard's Medjool Dates,
Salsify Root, Sicilian Pistachios and Lucky Sorrel
Served with Toasted Brioche
40.

TSAR IMPERIAL OSSETRA CAVIAR
Santa Barbara Sea Urchin, Hass Avocado "Cromesquis,"
English Cucumbers and California Yuzu
125.

HERB ROASTED COLUMBIA RIVER STURGEON
Melted Savoy Cabbage, Poppy Seed "Crumble,"
Celery Branch and Ruby Beet Butter
36.

WOLFE RANCH BOBWHITE QUAIL BREAST
Hawaiian Hearts of Peach Palm, French Leeks,
Pea Shoots and Concord Grape Reduction
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Hen-of-the-Woods Mushrooms, Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"
40.

"VEAL ORLOFF"
Forest Mushroom "Duxelle," Sunchoke Cream,
Cipollini Onions and Burnt Lemon Jus
46.

"CARNAROLI RISOTTO BIOLOGICO"
Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
175.

SERVICE INCLUDED